



- Chef's Winter Menu -

Select One From Each Course \$45 per guest.

Add Wine Pairings \$30 per guest.

- First Course -

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D,G)

Pinot Project Pinot Noir or Grace Winery Rose

SAKURA PORK BELLY

Coriander, Herb Cherloulou, Pea & Radish Salad

Washington Hills Riesling or White Dog Red Blend

GEM LETTUCE

Eagle Road Farm Carrots, Green Goddess Dressing,
Toasted Pistachio Nuts (D,N)

Grace Winery Rose or Bailly Lapierre Sparkling Rose

SANDY RIDGE DEVEILED EGGS

Cage Free Eggs, Chef's Choice of Fillings

Tisdale Pinot Grigio or Alias Chardonnay

CAESAR SALAD

Romaine, Red Endive, Croutons, Parmesan,
Lemon Anchovy Dressing (D,G)

Bogle Sauvignon Blanc or Alias Chardonnay

- Second Course -

SPICY LAMB BOLOGNESE

Severino Rigatoni, Jersey Crushed Tomatoes,
Wilted Spinach, Basil (D,G)

Pennswoods White Dog Red or Leese-Fitch Zinfandel

VERLASSO SALMON

Asparagus, Horseradish Butter Sauce

Trefethen Chardonnay or Iris Pinot Noir

GIANNONE FARM ROASTED HALF CHICKEN

Dilly New Potatoes, Sugar Snap Peas,
Lemon Pecan Butter Sauce (D,N)

Pinot Project Pinot Noir or Grace Winery Rose

VEGAN CHEESE BURGER

Plant Based Burger, Cheddar, Pickles, Onion,
1000 Island Sauce, Sweet Potato Bun, Fries (G)

Robert Hall Cabernet Sauvignon or Deloach Merlot

THAI STEAK NOODLE SALAD

Chilled Tenderloin Tips, Udon Noodles, Shiitake, Spiced Peanuts,
Local Baby Greens, Cilantro Lime Vinaigrette (G,N)

Pinot Project Pinot Noir or Grace Winery Rose

- Dessert -

DESSERT TRIO

Chef's Seasonal Taste of Three Bites (D,G,N)

Graham's 10yr Tawny Port or Smith and Woodhouse LBV Port

Allergy Key: D Dairy, G Gluten, N Nuts, S Shellfish

*Consuming raw or under cooked seafood, shellfish, eggs or meats
increases the risk of food borne illness.



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